

# TheRecipeWorks - Pork chops & Spanish rice

## Pork chops & Spanish rice

Serves: 4

1 cup uncooked regular rice  
2 tbs vegetable oil  
4 pork chops, each 1-inch thick  
3 cups coarsely chopped tomatoes  
1 green pepper, diced  
1 small onion, chopped  
1 tsp salt  
1/4 tsp ground black pepper  
1/4 cup water

Saut? rice in a large skillet in oil over medium-high heat 3 to 5 minutes or until browned, stirring constantly. Remove rice and set aside.

Add pork chops to skillet and brown on both sides. Combine rice, tomatoes, green pepper, onion, salt, and pepper; spoon over pork chops.

Add water; cover and simmer 50 to 55 minutes or until pork chops are tender (the juice from the chopped tomatoes and the water are sufficient for the rice).